

Mango Ale

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **37**
- SRM **5.9**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **17 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (56.5%)	79 %	6
Grain	Monachijski	1 kg (16.2%)	80 %	16
Grain	Pszeniczny	1 kg (16.2%)	85 %	4
Sugar	Cukier z pulpy z mango 0,690kg	0.69 kg (11.1%)	--- %	---
Sugar	Laktoza 0,75kg	0 kg	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Boil	Citra	20 g	0 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Other	Laktoza	750 g	Boil	10 min

Flavor	Mango Pulpa 850g (20,3g cukru)	3400 g	Primary	7 day(s)
--------	-----------------------------------	--------	---------	----------